

## Member Favorites Dinner Menu

**Fall 2018**

*Served 5-9pm Thurs.-Sat.*

### APPETIZERS

#### **BURRATA CROSTINIS**

*w. Truffle Oil, Arugula,  
Radish & Balsamic*

\$10

#### **CHEESE BOARD**

*3 Cheeses, Berries &  
Crackers*

\$16

#### **FRIED OYSTERS**

*w. Remoulade Sauce*

\$13

#### **SEARED AHI TUNA**

*w. Wasabi Tuna*

\$11

### ENTREES

*All Entrees Include Your Choice of Soup or Salad*

*We maintain our commitment to using the finest Certified Angus Beef & Seafood.*

*Lightly seasoned before grilling to perfection.*

#### **FILET MIGNON**

*8 oz. Filet topped w. Cajun Butter,  
Bourbon Baby Carrots & Roasted Fingerling  
Potatoes*

\$37

#### **SCALLOPS & LOBSTER RISOTTO**

*(3) Seared Scallops, Lobster Risotto w. Corn,  
Shaved Brussel Sprouts & Diced Red Pepper*

\$30

#### **SALMON**

*Seared Salmon w. Soba Noodles,  
Edamame & Teriyaki Sauce*

\$26

#### **STRIP STEAK**

*12 oz. Grilled Strip Steak  
w. Garlic Butter, Broccoli & Mashed Potatoes*

\$32

#### **VEAL PARMESAN**

*Tenderized & Breaded Veal w. Marinara,  
Parmesan Cheese & Linguine  
& Heirloom Tomato Sauce*

\$25

#### **CHICKEN CARBONARA**

*Seared Airline Chicken Breast  
w. Carbonara on Linguine*

\$22

#### **VEGETARIAN PLATE**

*Sliced Portobello Mushroom, Roasted Purple  
Cauliflower, Roasted Red Pepper, Carrot Ribbons  
Edamame & Quinoa*

\$20

#### **GRILLED PORK CHOP**

*w. Sautéed Mushroom Rice & Green Beans*

\$28